

# RIED TATSCHLER WEISSBURGUNDER 2022



<b>Origin:</b>	Austria, Burgenland, Leithaberg, Grosshöflein
<b>Site:</b>	Ried Tatschler
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Weißburgunder   31 - 48 years
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	180 - 190 m
<b>Soil:</b>	humus lime



## Vineyard Site:

The Tatschler vineyard in Grosshöflein is a wind-protected basin site that faces south-east. Over the centuries, a massive layer of humus with limestone inclusions has formed, guaranteeing the vines optimum nutrient and water availability. This results in intense, aromatic wines with elegant acidity. The morning sun helps the grapes to dry quickly and optimally supports our organic farming methods. The surrounding forest to the north provides the necessary cooling with the cool, nocturnal winds.

## Cellar

<b>Harvest:</b>	handpicked   September 7
<b>Mazeration:</b>	squashed
<b>Maturing:</b>	oak barrel   used barrel   10 month(s)
<b>Bottling:</b>	natural cork   Sept. 4, 2023
	1422 x 0.75 L
	30 x 1.5 L
	6 x 3 L

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	3.8 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	AT-BIO-402
<b>Drinking Temperature:</b>	9 - 11 °C
<b>Optimum Drinking Year:</b>	2025 - 2042

## Awards

<b>Falstaff:</b>	94
<b>A la Carte:</b>	94
<b>Gault Millau:</b>	18

## Wine Description

Helles Goldgelb. Ein Hauch von frischem gelbem Apfel und Wiesenkräutern. Saftig, feine Kernobstnuancen, finessenreich strukturiert, ein Hauch von Blütenhonig, mineralisch, zartes Karamell im Nachhall, zitronig im Rückgeschmack.

## **Speisenempfehlung**

kräftige Speisen mit Geflügel und Fisch, auch mit pikanten Saucen, Hartkäse